

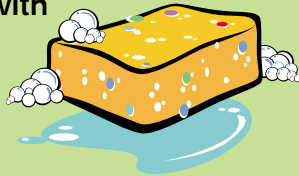
Good Food Starts With A Clean Kitchen

GermS that cause foodborne illness can't be seen, which is why sanitary cleaning practices are so important in restaurants.

All Food Contact Surfaces Must Be Washed, Rinsed and Sanitized

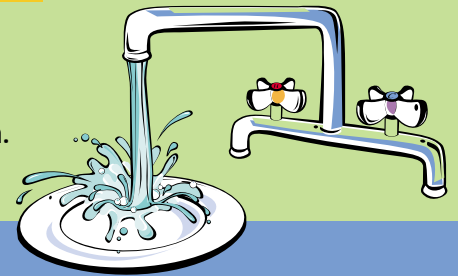
1. WASH

WASH dishes, utensils, cookware, cutting boards, appliances and cooking surfaces with **HOT, SOAPY WATER** to remove visible soil.



2. RINSE

Thoroughly **RINSE OFF** soap and film.



3. SANITIZE

REGULAR CHLORINE BLEACH* diluted in water is an easy-to-use germ killer. Here are two effective bleach and water cleaning solutions:

1 Tablespoon



FOR SURFACES THAT COME IN CONTACT WITH FOOD

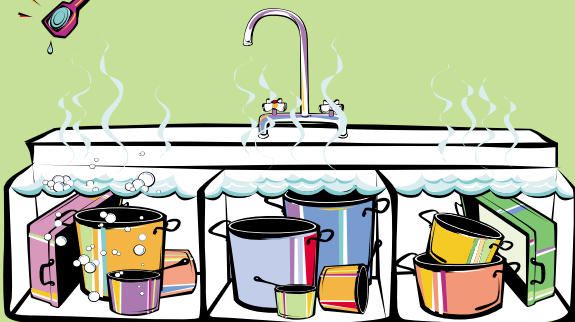
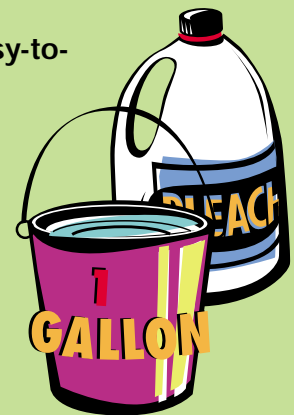
■ **Nonporous Surfaces — Tile, Metal and Hard Plastics**

Use 1 tablespoon liquid bleach per gallon of water (200 ppm†). Leave wet for 2 minutes. Air dry.

■ **Porous Surfaces — Wood, Rubber or Soft Plastics**

Use 3 tablespoons liquid bleach per gallon of water (600 ppm†). Leave wet for 2 minutes. Rinse and air dry.

3 Tablespoons



WASH, RINSE and SANITIZE pots, pans, glasses, dishes and utensils.



WASH, RINSE and SANITIZE other food contact surfaces.



* Recommendations are for regular chlorine bleach (5.25% sodium hypochlorite); do not use scented or color safe bleaches
† parts per million